

THE SEAFIRE GRILL

DINNER#1

Menu includes one choice for each course
Includes non-alcoholic beverages

APPETIZER

Select Three

Caesar Salad

Parmesan Cheese / Garlic Croutons

Mixed Green Salad

Crispy Quinoa / Raisins / Parmesan Cheese / Beets Vinaigrette

Lobster Bisque

Lobster Meat / Oyster Crackers

Imported Burrata

Lobster / Endives / Citrus Dressing

ENTRÉE

Select Three

Organic Scottish Salmon

Black Rice / Yogurt Honey Mustard Sauce / Dill

Roasted Mediterranean Branzino

Zucchini Julienne / Red Peppers / Red Wine Ginger Sauce

Linguini alle Vongole

Littleneck Clams / White Wine Sauce

Filet Mignon

Truffle Stuffed Potato Gratin / Roasted Tomato / Portobello

Bell & Evans Farm Raised Chicken

Wild Rice / Quinoa / Asparagus / Zucchini / Lemon Oregano Sauce

Seasonal Risotto

Seasonal Vegetables with Truffle Powder and Parmesan Crumbs

SIDES

Served for the Table

**Truffle Mashed Potatoes / Herb Fries/
Brussel Sprouts / Sautéed Green Beans / Cream of Spinach**

DESSERT

Served for the Table

Assortment of Petit Fours / Macaroons

THE SEA FIRE GRILL

EXPRESS LUNCH MENU

Menu includes one choice for each course
Includes non-alcoholic beverages

APPETIZER

Select One

Caesar Salad

Parmesan Cheese / Garlic Croutons

Mixed Greens Salad

Crispy Quinoa / Raisins / Parmesan Cheese / Beets Vinaigrette

Lobster Bisque

Lobster Meat / Oyster Crackers

ENTRÉE

Select Two

Petit Filet Mignon (\$5)

Truffle Stuffed Potato Gratin / Roasted Tomatoes / Portobello

Organic Scottish Salmon

Black Rice / Yogurt Honey Mustard Sauce / Dill

Bell & Evans Farm Raised Chicken

Wild Rice / Quinoa / Asparagus / Zucchini / Lemon Oregano Sauce

Linguini alle Vongole

Littleneck Clams / White Wine Sauce

DESSERT

Served for the Table

Assortment of Petit Fours / Macaroons

Lunch Menu #1

Menu includes one choice for each course

Includes non-alcoholic beverages

APPETIZER

Select Two

Caesar Salad

Parmesan Cheese / Garlic Croutons

Mixed Greens Salad

Crispy Quinoa / Raisins / Parmesan Cheese / Beets Vinaigrette

Grilled Calamari

Extra Virgin Olive Oil / Lemon / Garlic

Lobster Bisque

Lobster Meat / Oyster Crackers

ENTRÉE

Select Three

Petit Filet Mignon

Truffle Stuffed Potato Gratin / Roasted Tomatoes / Portobello

Organic Scottish Salmon

Black Rice / Yogurt Honey Mustard Sauce / Dill

Bell & Evans Farm Raised Chicken

Wild Rice / Quinoa / Asparagus / Zucchini / Lemon Oregano Sauce

Linguini alle Vongole

Littleneck Clams / White Wine Sauce

SFG Burger

Dry Aged Beef / Caramelized Onions / American Cheese / Herb Fries

DESSERT

Served for the Table

Assortment of Petit Fours / Macaroons

THE **S F G** FIRE GRILL

Lunch Menu #2

Menu includes one choice for each course
Includes non-alcoholic beverages

APPETIZER

Select Two

Mixed Greens Salad

Crispy Quinoa / Raisins / Parmesan Cheese / Beets Vinaigrette

Lobster Bisque

Lobster Meat / Oyster Crackers

Imported Burrata

Lobster / Endives / Citrus Dressing

Jumbo Lump Crab Cake

Red Pepper Coulis / Tartar Sauce / Frisée Salad / Celery Root Remoulade

ENTRÉE

Select Three

Roasted Nova Scotia Halibut

Lemon Gnocchi / Fava Beans / Kale Chimichurri / Beurre Blanc

Organic Scottish Salmon

Black Rice / Yogurt Honey Mustard Sauce / Dill

Petit Filet Mignon

Truffle Stuffed Potato Gratin / Roasted Tomatoes / Portobello

Bell & Evans Farm Raised Chicken

Wild Rice / Quinoa / Asparagus / Zucchini / Lemon Oregano Sauce

Linguini alle Vongole

Littleneck Clams / White Wine Sauce

Seasonal Risotto

Seasonal Vegetables / Truffle Powder / Parmesan Crumbs

SIDES

Served for the Table

Herb Fries / Brussel Sprouts

DESSERT

Served for the Table

Assortment of Petit Fours / Macaroons

Lunch Menu #3

Menu includes one choice for each course
Includes non-alcoholic beverages

APPETIZER

Select Three

Caesar Salad

Parmesan Cheese / Garlic Croutons

Mixed Greens Salad

Crispy Quinoa / Raisins / Parmesan Cheese / Beets Vinaigrette

Lobster Bisque

Lobster Meat / Oyster Crackers

Imported Burrata

Lobster / Endives / Citrus Dressing

Spanish Octopus

Romesco / Baby Potatoes / Cherry Tomatoes / Kalamata Olives

ENTRÉE

Select Three

Organic Scottish Salmon

Black Rice / Yogurt Honey Mustard Sauce / Dill

Roasted Mediterranean Branzino

Zucchini Julienne / Red Peppers / Red Wine Ginger Sauce

Linguini alle Vongole

Littleneck Clams / White Wine Sauce

20 Oz. Bone in NY Strip

USDA Prime Dry-Aged

Bell & Evans Farm Roasted Chicken

Wild Rice / Quinoa / Asparagus / Zucchini / Lemon Oregano Sauce

Seasonal Risotto

Seasonal Vegetables / Truffle Powder / Parmesan Crumbs

SIDES

Served for the Table

**Truffle Mashed Potatoes / Herb Fries /
Brussel Sprouts / Grilled Asparagus**

DESSERT

Served for the Table

Assortment of Petit Fours / Macaroons

DINNER#2

Menu includes one choice for each course
Includes non-alcoholic beverages

APPETIZER

Select Three

Caesar Salad

Parmesan Cheese / Garlic Croutons

Mixed Green Salad

Crispy Quinoa / Raisins / Parmesan Cheese / Beets Vinaigrette

Steak Tartare

Traditional Filet Mignon / Aromatic Herbs Sauce / Quail Egg

Imported Burrata

Lobster / Endives / Citrus Dressing

Lobster Bisque

Lobster Meat / Oyster Crackers

ENTRÉE

Select Three

Black Sea Bass

Warm Farro Salad / Summer Vegetables / Clam Juice / Lemon & Herbs Sauce

Halibut

Lemon Gnocchi / Fava Beans / Kale Chimichurri / Beurre Blanc

Linguini alle Vongole

Littleneck Clams / White Wine Sauce

Bell & Evans Farm Raised Chicken

Wild Rice / Quinoa / Asparagus / Zucchini / Lemon Oregano Sauce

20 Oz. Bone In NY Strip

USDA Prime Dry-Aged

Season Grilled Vegetables

Sea Salt / Extra Virgin Olive Oil

SIDES

Served for the Table

**Truffle Mashed Potatoes / Cream of Spinach /
Brussel Sprouts / Shishito Peppers**

DESSERT

Served for the Table

Assortment of Petit Four / Macarons

THE SEA FIRE GRILL

DINNER#3

Menu includes one choice for each course
Includes non-alcoholic beverages

APPETIZER

Raw Bar Plateau

1 Oyster / 1 Clam / 1 Jumbo Shrimp / ¼ Lobster per person

2ND COURSE

Select Three

Caesar Salad

Parmesan Cheese / Garlic Croutons

Lobster Bisque

Lobster Meat / Oyster Crackers

Bibb Lettuce Salad

Boursin Cheese / Candied Pecans / Dried Cranberries / Balsamic Dressing

Jumbo Lump Crab Cake

Red Pepper Coulis / Tartar Sauce / Frisée Salad / Celery Root Remoulade

Imported Burrata

Lobster / Endives / Citrus Dressing

Spanish Octopus

Romesco / Baby Potatoes / Cherry Tomatoes / Kalamata Olives

ENTRÉE

Select Three

Yellow Fin Tuna

Steamed Bok Choi / Sesame-Soy Vinaigrette

Roasted Nova Scotia Halibut

Lemon Gnocchi / Fava Beans / Kale Chimichurri / Beurre Blanc

Linguini alle Vongole

Littleneck Clams / White Wine Sauce

22 Oz. Ribeye

USDA Prime Dry-Aged

SFG Surf and Turf

Dry-Aged 12 oz. Filet Mignon / 2 oz. Lobster / 2 oz. Shrimp / 1 oz. King Crab / Red Wine Sauce

Bell & Evans Farm Raised Chicken

Wild Rice / Quinoa / Asparagus / Zucchini / Lemon Oregano Sauce

SIDES

Served For the Table

**Truffle Mashed Potatoes / Maitakee Mushroom /
Brussel Sprouts / Shishito Peppers / Grilled Asparagus**

DESSERT

Select Two

Almond Citrus Tart

Lemon Sorbet

Vanilla Tart

Coconut Cream / Passion Fruit

Molten Chocolate Cake

Chocolate Ice Cream

DINNER#4

Menu includes one choice for each course
Includes non-alcoholic beverages

APPETIZER

Raw Bar Plateau

1 Oyster / 1 Clam / 1 Jumbo Shrimp / ¼ Lobster per person / Jumbo Crab Cocktail / Tuna Tartare

2ND COURSE

Select Three

Bibb Lettuce Salad

Boursin Cheese / Candied Pecans / Dried Cranberries / Balsamic Dressing

Lobster Bisque

Lobster Meat / Oyster Crackers

Pan Roasted Dry Boat Scallops

Celery Root Purée / Caviar Beurre Blanc

Jumbo Lump Crab Cake

Red Pepper Coulis / Tartar Sauce / Frisée Salad / Celery Root Remoulade

Spanish Octopus

Romesco / Baby Potatoes / Cherry Tomatoes / Kalamata Olives

Chilled Lobster Salad

Avocado / Cucumber / Hearts of Palm / Grapefruit / Lime

ENTRÉE

Select Three

Yellow Fin Tuna

Steamed Bok Choi / Sesame-Soy Vinaigrette

Roasted Nova Scotia Halibut

Lemon Gnocchi / Fava Beans / Kale Chimichurri / Beurre Blanc

Dry Aged Bone-In NY Strip

SFG Surf and Turf

Dry-Aged 12 oz. Filet Mignon / 2 oz. Lobster / 2 oz. Shrimp / 1 oz. King Crab / Red Wine Sauce

Linguini alle Vongole

Littleneck Clams / White Wine Sauce

Bell & Evans Farm Raised Chicken

Wild Rice / Quinoa / Asparagus / Zucchini / Lemon Oregano Sauce

SIDES

Served For the Table

**Brussel Sprouts / Grilled Asparagus / Maitakee Mushroom /
Shishito Peppers / Broccoli Rabe / Truffle Mashed Potatoes**

DESSERT

Select Two

Molten Chocolate Cake

Chocolate Ice Cream

Chocolate Tart

Stuffed with Mint Ice Cream / White Chocolate Mousse

Almond Tart

Ducle de Leche / Cinnamon Ice Cream / Caramel Crumbs

THE **S F G** SEA FIRE GRILL

DINNER#5

Menu includes one choice for each course
Includes non-alcoholic beverages

AMUSE BOUCHE

Chef's Selection

APPETIZER

Raw Bar Plateau

1 Oyster / 1 Clam / 1 Jumbo Shrimp / ¼ Lobster per person / Jumbo Lump Crab Cocktail / Tuna Tartare / Salmon Tartare

Kaviar Transmontanus, White Sturgeon

1 oz. for 4 people

Caviar Service

Boiled Egg White and Egg Yolk / Red Onion / Tarragon / Crème Fraîche / Warm Blinis

2ND COURSE

Select Three

Bibb Lettuce Salad

Boursin Cheese / Candied Pecans / Dried Cranberries / Balsamic Dressing

Lobster Bisque

Lobster Meat / Oyster Crackers

Pan Roasted Dry Boat Scallops

Celery Root Purée / Caviar Beurre Blanc

Steak Tartare

Traditional Prime Filet Mignon / Quail Egg / Mache / Focaccia Toast

Imported Burrata

Lobster / Endives / Citrus Dressing

Jumbo Lump Crab Cake

Red Pepper Coulis / Tartar Sauce / Frisée Salad / Celery Root Remoulade

Chilled Lobster Salad

Avocado / Cucumber / Hearts of Palm / Grapefruit / Lime

ENTRÉE

Select Three

Alaskan King Crab Legs

Drawn Butter

20 Oz. Bone-In NY Strip

USDA Prime Dry-Aged

SFG Surf and Turf

Dry-Aged 12 oz. Filet Mignon / 2 oz. Lobster / 2 oz. Shrimp / 1 oz. King Crab / Red Wine Sauce

Bell & Evans Farm Raised Chicken

Wild Rice / Quinoa / Asparagus / Zucchini / Lemon Oregano Sauce

Yellowfin Tuna

Steamed Bok Choi / Sesame-Soy Vinaigrette

Roasted Nova Scotia Halibut

Lemon Gnocchi / Fava Beans / Kale Chimichurri / Beurre Blanc

Roasted Mediterranean Branzino

Zucchini Julienne / Red Peppers / Red Wine Ginger Sauce

Linguini alle Vongole

Littleneck Clams / White Wine Sauce

SIDES

Served For the Table

**Brussel Sprouts / Maitake Mushrooms / Grilled Asparagus /
Broccoli Rabe / Shishito Peppers / Lobster Mac & Cheese / Truffle Mashed Potatoes**

DESSERT

Select Two

New York Style Cheesecake

Raspberry Sauce / Blueberry Compote

Molten Chocolate Cake

Chocolate Ice Cream / Stacciola / Chocolate Mousse

Key Lime Pie

Marcasone and Blood Orange Cream / Micro Mint / Flowers

Assortment of Petit Fours / Macaroons / Coffee